

A FOOD PREPARATION WITH A CREAMY CONSISTENCY FOR USE AS
A BASE FOR SAUCES

DESCRIPTION

TECHNICAL FIELD

- 5 The present invention refers, in general, to the technical sector of the foodstuff industry.

In particular, the invention concerns a concentrated food preparation suitable as the basic ingredient for the prompt production of sauces to serve with foods like pasta, rice and the like.

10 BACKGROUND OF THE INVENTION

- Well known to consumers are these so called ready-to-use sauces i.e., sauces based on tomatoes or on cream, béchamel or the like, produced according to traditional recipes by adding organoleptically characterizing ingredients like, for example mushrooms, green
15 vegetables, garlic, onion etc..

Ready-to-use sauces are commonly packed in small glass jars or in tins and their conservation at room temperature is achieved by heat sterilization or pasteurization under quite drastic conditions.

- These ready-to-use sauces have the great advantage of being ready to
20 use but it is also known that the organoleptic properties of ready-to-use sauces never reach the analogous properties of freshly produced sauces, especially because they have been subjected to sterilization or pasteurization processes under drastic conditions that tend to attenuate flavor, or sometimes even modify it.

- 25 Also known are concentrated tomato based products, like the so-called double tomato concentrate that consists of tomato pulp subjected to a concentration process aimed at notably reducing water content and ensuring conservation.

- These tomato concentrates are commonly used in the domestic
30 preparation of sauces after appropriate dilution with water and the

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addition of organoleptically characterizing ingredients.

It is evident that tomato concentrates do not have the advantage of being a final product but are simply a substitute for fresh tomato.

SUMMARY OF THE INVENTION

5 The problem underlying the present invention is to make available a preparation for making, with great ease and minimal preparation times and according to traditional recipes, sauces that present organoleptic properties fully comparable with those of analogous sauces prepared with fresh ingredients.

10 This problem has been solved, according to the invention, by a pasteurized food preparation of creamy consistency containing, in weight percentage on total weight, 10 to 50% of edible fats, 30 to 70% of at least one organoleptically characterizing ingredient of vegetal origin, selected from the group including vegetables and
15 mushrooms, characterized by a water activity (A_w) lower than or equal to 0.95 and a pH lower than or equal to 5.0.

Preferably the edible fats fall within a weight percentage varying between 10 and 30% and said at least one organoleptically characterizing ingredient is within the range 50-70%.

20 Preferably the water activity of the preparation according to the invention is between 0.86 and 0.94 and the pH between 4.0 and 5.0.

The moisture content of the food preparation according to the invention is generally between 50 and 70%.

The edible fats contained in the preparation according to the
25 invention are preferably selected from among vegetable oils with a low saturated fatty acid content, like the oils of maize, peanuts, sunflowers, soya, grape seeds and olives. The last is particularly preferred.

The pH can be adjusted by adding small quantities of organic acids
30 of alimentary use, like citric, tartaric and lactic acids or else lemon

juice or vinegar.

The preparation according to the invention can furthermore contain aromatic herbs, salt, spices and natural flavors.

5 The preparation according to the invention can be conveniently packaged in association with an essentially liquid, water-based foodstuff, like tomato juice or tomato pulp, cream, béchamel, milk and yogurt, which is intended to dilute the said foodstuff preparation.

10 Given the accurate control of A_w and pH, the preparation according to the invention becomes preservable following a mild pasteurizing heat treatment (e.g. at temperatures no higher than 100° for 1-3 minutes), whereas known ready sauces obligatorily require more drastic thermal treatment.

15 In this way, there is the maximum safeguarding of the organoleptic properties of the organoleptically characterizing ingredients.

20 The achievement of the low water activity value of the preparation according to the invention is permitted by the concentration treatment to which the organoleptically characterizing ingredients of vegetal origin are subjected before being mixed with other ingredients. Such concentration treatment is carried out under mild conditions and consists in the evaporation of water through heating, possibly at reduced pressure for those vegetals more susceptible to degradation.

25 Advantageously, the concentration is carried out in such manner as to obtain at the end a creamy product incorporating partially dehydrated particles of the same ingredient (e.g., a cream of peppers that contains small pieces of the said peppers).

30 The preparation according to the invention is to be used as a base to obtain sauces by means of simple dilution with oil, tomato sauce, cream, béchamel or the like.

For example, a preparation according to the invention, containing

mushrooms as the characterizing organoleptic ingredient, allows the obtaining of a mushroom sauce simply by adding tomato pulp or tomato sauce, mixing, followed by heating in a saucepan or a microwave oven. Alternatively the above preparation can be diluted
5 with oil, cream, béchamel, milk, butter or yogurt to obtain a white mushroom sauce.

One advantage evident from what has been stated regarding the preparation according to the invention is its versatility.

But the biggest advantage of the foodstuff preparation according to
10 the invention lies in the organoleptic characteristics of the final sauce that is obtained by using the said preparation. Such characteristics do not fear comparison with those of an analogous sauce prepared promptly from fresh ingredients.

DETAILED DESCRIPTION OF THE INVENTION

15 Further characteristics and advantages of the preparation according to the invention are highlighted by several examples, given in the following as illustrative and not limiting.

EXAMPLE 1

Mushroom sauce

20	Olive oil	30%
	Mushrooms	51%
	Starch	8%
	Aromatic herbs and spices	7%
	Salt	2%
25	Lemon juice	2%

The above reported percentages are intended as weight per total weight of the preparation.

Fresh mushrooms with a moisture content around 90% were subjected to thermal treatment under vacuum to reduce the said moisture content to values around 60-70%. A part of the partially dehydrated mushrooms was reduced to a cream while the remaining
5 mushrooms were reduced to pieces and added to the cream.

Finally there was the incorporation of olive oil, starch, aromatic herbs, lemon juice, salt and spices, obtaining a creamy preparation with a moisture content of 65%.

The water activity of the thus obtained preparation was 0.89 and the
10 pH 4.2.

The preparation was then put into 100 ml jars and subjected to pasteurization at a temperature of 100°C for 1 - 2 minutes.

EXAMPLE 2

	Oil	25%
15	Peppers	50%
	Anchovies	6%
	Starch	8%
	Aromatic herbs and spices	7%
	Salt	2%
20	Lemon juice	2%

The above reported percentages are intended as weight per total weight of the preparation.

The peppers were subjected to thermal treatment under vacuum to reduce their moisture content to values around 65%. A part of the
25 partially dehydrated peppers was reduced to a cream while the remaining peppers were reduced to pieces and added to the cream.

Finally there was the incorporation of olive oil, finely chopped

anchovies, starch, aromatic herbs, salt, lemon juice and spices, obtaining a creamy preparation with a moisture content of 63%.

The water activity of the thus obtained preparation is 0.90 and the pH 4.3.

- 5 The preparation was then put into 100 ml jars and subjected to pasteurization at a temperature of 98°C for 1 - 2 minutes.

TEST OF ORGANOLEPTIC EVALUTATION

- 10 The concentrate preparation obtained according to Example 1, after conservation at 20°C for 30 days, was diluted with cream and milk in a ratio of preparation:cream:milk weight of 3:6:1 and was evaluated by a panel of tasters, comparing it with a mushroom sauce having the same qualitative and quantitative composition as the sauce obtained by diluting the concentrate preparation of Example 1 as just described, but prepared according to the classic procedure that
15 does not foresee the initial concentration of the mushrooms nor the pasteurization, but only sterilization. Also this comparison sauce was kept at 20C° for 30 days.

The two sauces for comparison were used to dress spaghetti of identical format, using a weight ratio of pasta/sauce equal to 1.

- 20 The tasters were asked to evaluate, in relation to different parameters, both the fragrance and the taste of the two sauces, and the results are summarized for comparison purposes in tables 1 and 2.

Table 1

Profile of flavor/fragrance

	Sauce obtained by preparation Ex. 1	Sterilized sauce for comparison
Balance/fullness	5	4
Mushrooms	5	4
Milkiness	4	4
Cream/fattiness	4	4-5
Earthiness	3	3
Sweetness	4	3
Aromatic herbs	3	2
Saltiness	3	3
Cheese	3	2
Garlic	4	2
Bitterness	3	3
Spices/pepper	2	2
Acidity	2-3	3

Table 2

Profile of Taste

	Sauce obtained by preparation Ex. 1	Sterilized sauce for comparison
Balance/fullness	4-5	4
Mushroom	5	3-4
Milkiness	4	4
Creamy/fattiness	4	5
Earthiness	3	3
Sweetness	4	3-4
Aromatic herbs	3	2
Saltiness	4	3
Cheese	3	3
Garlic	3-4	3
Bitterness	2-3	3
Spices/pepper	2-3	2
Acidity	3	3
Starchiness	3	3
Waxiness	3	3-4
Waterishness	3	3-4
Oiliness		2-3
Flour	2	
Binding in mouth	3	3
Metallic	2-3	2-3
Cause mouthwatering	3	3

From the data in the previous tables it is understood that the sauce

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obtained by the concentrate preparation according to example 1 is fuller and more fragrant than the sterilized sauce for comparison. In addition, with regard to fragrance there was a more intense aroma of mushrooms, the organoleptically characterizing ingredient, and of aromatic herbs and sweetness.

With regard to taste, once again there was a greater intensity of mushroom notes and furthermore the sauce obtained using the preparation according to the invention was less cream tasting and less fatty at the tasting.

Furthermore it is worth noting that in the sauce obtained from the preparation according to the invention there is the absence of the touch of oiliness noted in the compared sterilized preparation.

Finally, the sauce obtained by the concentrated preparation according to the invention demonstrated a decidedly better dressing quality than that of the comparison preparation.